



## SOUPS

Corn Chowder 4  
 Tomato Soup 4

## SALADS

**CAESAR SALAD** 9  
 Chopped romaine, parmesan, focaccia croutons, roasted peppers, olive

**CLASSIC CHOPPED SALAD** 10  
 Greens, tomato, cucumber, chick peas, red onion, egg, bacon, blue cheese, Hudson dressing

**BEETS AND GOAT CHEESE** 9  
 Roasted red and golden beets, frisse, arugula, roasted red onion, balsamic vinaigrette

**HOUSE** 6  
 Greens, tomato, cucumber, red onion, vinaigrette

**Add chicken breast to any salad** 6  
**Add salmon to any salad** 6  
**Add beef tips to any salad** 6

## SANDWICHES

*(Served with Chips, Fries or Seasonal Vegetable)*

**CUBAN SANDWICH** 8  
 Pulled pork, ham, Swiss cheese, stone mustard, house pickles, hoagie roll

**STEAK BURGER** 10  
 Fresh house grind, lettuce, tomato, onion

**FORK AND KNIFE BURGER** 13  
 Served open face, house ground burger, grilled garlic toast, spinach, mushroom, Fried egg, béarnaise sauce

**GRILLED CHICKEN SANDWICH** 10  
 Marinated breast of chicken, lettuce, tomato, herb mayonnaise

**TURKEY CLUB** 8  
 Sourdough white toast, Tennessee smoked bacon, lettuce, tomato, herb mayonnaise

**GRILLED CHEESE** 9  
 Sourdough white toast, Gouda, aged Vermont cheddar, gruyere Swiss, served with choice of house soup

**HALF SANDWICH AND SOUP** 9  
 Ask your server for daily half sandwich

## SIDES

Chips with House Spicy Cilantro Ketchup 3  
 Mac and Cheese 5  
 Regular Fries 4  
 Duck Fat Fries 6  
 Seasonal Vegetables 6

## ENTRÉES

**MAC AND CHEESE** 9  
 Penne pasta, roasted peppers, light Creole spice, toasted bread crumbs

**CHICKEN POT PIE** 11  
 Fresh buttermilk biscuit, roasted chicken, carrots, peas, mushrooms, chicken cream sauce

**SALMON** 14  
 Pan roasted, potatoes, seasonal vegetables

**CHICKEN FETTUCCINE** 12  
 Forest mushroom, tomatoes, chicken veloute, parmesan served with petite salad

## FLAT BREADS

**SPINACH AND GARLIC** 8  
 Roasted garlic, spinach, mornay sauce, tomato

**STEAK AND BLUE** 10  
 Roasted garlic goat cheese, blue cheese, mushrooms, rare steak

## SMALL PLATES

**SIRLOIN TIPS** 10  
 Creole seasoned, béarnaise sauce, blue cheese crostini

**CALAMARI** 11  
 Sautéed peppers, sweet coconut red chili sauce, cilantro, garlic

**CATFISH BEIGNETS** 8  
 Creole rémoulade, Napa slaw

**CHEESE** 12  
 Goat, sheep, cow, sourdough crostini, balsamic strawberries

## SUGGESTED WINE PAIRINGS

*For a Few "Dirty Dog" Lunch Favorites*

Chicken Fettuccine - Starborough Sauvignon Blanc  
 Chicken Pot Pie - Joseph Drouhin Chardonnay  
 Salmon - LaCrema Chardonnay  
 Steak and Bleu Flatbread - Meomi Pinot Noir  
 Sirloin Tips - Cigar Red Zinfandel

“ Ask your server about items that can be cooked to order.  
 Consuming raw or undercooked eggs, seafood, meat or poultry may increase your risk of food borne illness.”

**Dining Room Manager:**  
 Willie Jones

**Executive Chef:**  
 André Neimanis

**Chef de Cuisine:**  
 Eli J. Fox